

Cuisine Series Heavy Duty French Top Range

Item:
Quantity:
Project:
Approval:
Date:

Mod	е	S:
-----	---	----

C836-15

C0836-15

C0836-15M

Range with Three 12" French Tops



Model C386-15

Note: Range-based convection oven models can be located in the middle of a battery, banked back-to-back with other equipment, and can be positioned against a wall

Standard Features:

- 15,000 BTU per 12" (305mm) hot top section
- 30,000 BTU open burners
- Full-range top burner valve control
- · One-piece cast iron top grates
- · Stainless steel front and sides
- Stainless steel front rail w/ position adjustable bar
- 1-1/4" NPT front gas manifold
- Can be installed individually or in a battery
- · Automatic lighting-all burners
- 6" (152mm) H stainless steel stub back
- 6" (152mm) chrome steel adj. legs
- Stainless steel oven interior w/ removable porcelain bottom
- 40,000 BTU oven burner
- One chrome plated rack per oven four positions
- Fully insulated oven interior
- 100% safety oven pilot
- Oven thermostat control -150°-500°F (66°-60°C)

Optional Features:

Stainless steel back

Range base convection oven (add RC
Porcelain oven interior in lieu of

- stainless steel interior NC
- Single or double deck high shelf or back riser
- ☐ Modular unit w/ legs & shelf (suffix M)☐ Modular unit w/o legs on Refrig.Base (change suffix M to PC)
- Stainless steel intermediate shelf for cabinet base

uisine Series Heavy Duty French Top Rang

- Stainless steel door(s) for cabinet base units
- Continuous plate shelf, 48-72" for battery installations
- Gas shut-off valves 3/4", 1", 1 1/4"
 NPT (Specify)
- Gas regulator: 3/4"- 1 1/4" NPT (Specify)
- Gas flex hose w/ quick disconnect 3/4", 1", 1 1/4" (Specify)
- Stainless steel legs (set of four)
- ☐ Flanged feet set of four
 ☐ Swivel casters (4) w/ front locking
- Casters w/ polyurethane wheels
 non marking
- ☐ Extra oven rack
- Rear Gas Connection:, 3/4" NPT (max 250,000 BTU's) or 1-1/4" NPT

Specifications:

U.S. Range Cuisine 36" (914mm) wide Heavy Duty Range Series. Model _____ with total BTU/hr rating of _____ when used with natural/propane gas. Stainless steel front and sides. 6" (152mm) legs with adjustable feet.

Ovens - One piece oven door. Stainless steel oven interior with a heavy- duty, "keep-cool" door handle. Standard oven comes with a thermostat with a temperature range from 150° (low) to 500°F (66°-260°C). One chrome plated oven rack for standard ovens and three for convection ovens.

12" (305mm) French Tops - 30,000 BTU/hr open top burner under front open - top section and 15,000 BTU/hr burner under rear hot top section.







NOTE: Ranges suppled with casters must be installed with an approved restraining device.

Garland Commercial Industries, LLC 185 East South Street Freeland, PA 18224 Phone: (570) 636-1000 Fax: (570) 636-3903 Garland Commercial Ranges Ltd 1177 Kamato Road, Mississauga, Ontario L4W 1X4 CANADA Phone: 905-624-0260 Fax: 905-624-5669 Enodis UK LTD Swallowfield Way, Hayes, Middlesex UB3 1DQ ENGLAND Telephone: 081-561-0433 Fax: 081-848-0041

Enodis



Model #*	Description Total BTU Shipping		ping	
Wodel #"	Description	(NAT. Gas)	Cu Ft	Lbs/Kg
C836-15*	(3) 12" (305mm) French Tops/STD. Oven	175,00	50	600/272
C0836-15	(3) 12" (305mm) French Tops/Cabinet Base	135,00	50	414/188
C0836-15M	(3) 12" (305mm) French Tops/Modular Top	135,00	20	329/149

^{*} Add Suffix "RC" for Convection Oven Base

Gas Pressure	NAT.	PRO.	
Minimum Supply	7" WC	11" WC	
Manifold Operating Pressure	6" WC	10" WC	
Gas Manifold 1-1/4" NPT			

Interior Dimensions: In (mm)				
Product	Height	Width	Depth	
Standard Oven	13-1/2(323)	26-/1/4 (667)	29 (737)	
Convection	13-1/2(323)	26-/1/4 (667)	25 (635)	
Cabinet Base	20-1/2 (521)	32-1/4 (819)	31 (787)	



